

CHILD NUTRITION AND FOOD DISTRIBUTION DIVISION MANAGEMENT BULLETIN

No.: 98-802

TO:	All Public and Private Schools Participating in the National School Lunch and Breakfast Programs County Superintendents of Schools Diocesan Superintendents of Schools Child Care Food Program Summer Food Service Program Adult Day Care Food Program	ISSUE DATE: June 1998
FROM:	Nutrition Standards Unit	
ATTENTION:	Food Service Directors	
SUBJECT:	Food Preparation	

This Management Bulletin transmits information on the preparation and service of potentially hazardous foods. It comes from the California Uniform Retail Food Facilities Law, administered by the State Department of Health Services and is effective immediately.

Ready-to-eat foods prepared at the food facility from raw or incompletely cooked animal tissues are required to be thoroughly cooked prior to serving with certain exceptions. These exceptions include ready-to-eat foods made from or containing eggs, comminuted meat which is meat that has been reduced in size by chopping, flaking, grinding or mincing, or single pieces of meat, including fish and seafood, where there is a specific consumer order. For purposes of this subdivision, food shall be thoroughly cooked if it conforms to the following requirements:

- (1) Comminuted meat or any food containing comminuted meat shall be heated to a minimum internal temperature of 69 degrees Celsius (157 degrees Fahrenheit) or an optional internal temperature of 68 degrees Celsius (155 degrees Fahrenheit) for 15 seconds.
- (2) Eggs and foods containing raw eggs shall be heated to a minimum internal temperature of 63 degrees Celsius (145 degrees Fahrenheit).
- (3) Pork shall be heated to a minimum internal temperature of 68 degrees Celsius (155 degrees Fahrenheit).
- (4) Poultry, comminuted poultry, stuffed fish, stuffed meat, stuffed poultry, and any food stuffed with fish, meat, or poultry shall be heated to a minimum internal temperature of 74 degrees Celsius (165 degrees Fahrenheit).

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- (5) When preparing food containing raw or incompletely cooked ground meat, eggs, pork, or poultry in a microwave oven, they shall be heated at a minimum internal temperature of 14 degrees Celsius (25 degrees Fahrenheit) above the temperatures specified. In addition, during microwaving, the food shall be completely enclosed in a container and periodically stirred or rotated to assure even heat distribution. Upon the completion of microwaving, the enclosed food shall be left standing for a minimum of two minutes to assure temperature equilibrium. This requirement does not apply to the heating of ready-to-eat cooked foods or the defrosting of food items.

Previously it was required that all potentially hazardous food be held at or below 5 degrees Celsius (41 degrees Fahrenheit) or kept at or above 60 degrees Celsius (140 degrees Fahrenheit) at all times. Effective immediately it is required that potentially hazardous food cooked, cooled, and reheated by a food facility and subsequently reheated for the purpose of immediate serving or hot holding, be heated to a minimum internal temperature of 74 degrees Celsius (165 degrees Fahrenheit). For hot holding, it is now required that certain ready-to-eat potentially hazardous foods be heated to a temperature of at least 60 degrees Celsius (140 degrees Fahrenheit).

Attached to this Management Bulletin is additional information provided by the California Department of Health Services on the changes in the requirements for the preparation of certain foods.

If you have any questions, please call Cindy Schneider, Child Nutrition Consultant, Nutrition Standards Unit, at (916) 322-1566 or leave a message at the toll free number (800) 952-5609.

Duwayne Brooks, Director	Kathy B. Lewis
Child Nutrition and Food Distribution Division	Deputy Superintendent
Assistant Superintendent of Public Instruction	Child, Youth and Family Services Branch

This is an equal opportunity program. If you believe you have been discriminated against because of race, color, ethnic/national origin, age, sex, religion or disability, you should write immediately to the Secretary of Agriculture, Washington, D.C. 20250.

Attachment has been mailed.

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